DEXTER®

PROCESSING

DEXTER1818.COM

TABLE OF CONTENTS

TABLE OF CONTENTS	1	SANI-SAFE®	11 - 13
ABOUT US	2	SOFGRIP®	14
HISTORY	3	TRADITIONAL®	15 - 16
DEX-DATA	4	HOOKS	17 - 19
SERIES SELECTION GUIDE	5 - 6	ACCESSORIES	20
ERGONOMIC POULTRY	7 - 8	ROSS-1®	21 - 22
PRO DEX SERIES	9 - 10		

DEXSTEEL®

A SHARP KNIFE IS A SAFE KNIFE

Dexter proprietary DEXSTEEL® is a mix of high-carbon, high-alloy stainless steel, that is specially engineered for professional knives. This special blend of elements enhances sharpness, edge holding capabilities, corrosion resistance and ease of re-sharpening.

A HANDLE. A BLADE. AND 200 YEARS OF EXPERIENCE.

We've learned many lessons since we started in 1818. Everything from remembering to watch our fingers to how to perfectly balance our knives and tools. Our customers choose our knives, and because they do, we honor the responsibility that comes with it.

The vast majority of our knives and tools—including more than 1,000 unique styles—are made by about 250 craftspeople in Massachusetts. And the craft of knifemaking is one that our family has darn-near perfected by combining tradition with technique and modern technology. Oh, and over 200 years of fine-tuning.

RESPECTING THE CRAFT SINCE 1818

1818

Henry Harrington starts the first American cutlery company in Southbridge, MA.

1933

The two companies come together and eventually become Dexter-Russell.

1959

The iconic Ted Williams fishing knife launches, receiving instant acclaim from outdoor enthusiasts.

2022

The ROSS-1® robotic sharpening system, which sharpens thousands of knives a day, is introduced to the processing industry.

1834

John Russell establishes the John Russell Cutlery company, ultimately replacing European brands and becoming the leading American cutlery company of the post-Civil War era.

1941

The first SANI-DEXTER knives are introduced, eventually evolving into the SANI-SAFE® series that remains the gold standard in food-service today.

1994

The new Offset Bread Knife launches, and delis are forever changed.

DEX-DATA

LASER ETCHED BARCODED KNIVES
KNIFE IDENTIFICATION

BREAK INTO THE FUTURE

Replace time-consuming methods of numbering knives while improving plant food safety.

HOW IT WORKS

- Scan an employee ID badge and the knife bar code to connect the knife to that employee.
- Knife is released by employee exit scan.

DEX-DATA knives are compatible with the Innova Zones Systems and are universally compatible to work with all types of scanners and smart phones.

RESULT = IMPROVED METHOD OF FINDING A LOST OR BROKEN KNIFE

- DEX-DATA reduces labor required to brand or engrave knives.
- DEX-DATA improves food safety by effectively tracking knife usage.

Studies have shown the average in-house cost to brand or engrave a knife is $2.00 per knife.

Look for the **DEX-DATA** icon for knives that support this feature

DEX-DATA is supported by and in partnership with

INNOVA ZONES

SERIES SELECTION GUIDE

EP156HG

ERGONOMIC POULTRY SERIES - POULTRY - PAGES 7 - 8

HANDLE
Industry best slip resistance, light-weight, ergonomic handle designed specifically for the poultry industry.

BLADE
High-carbon stainless steel

SAFTEY FEATURES
Handle is designed with finger guards to prevent hands from slipping backwards or forwards.

USAGE
Popular series in the poultry industry for deboning and trimming.

PDM131-6ST

PRO DEX SERIES (PDM, PDS, PDB, PDC & PDU) - BEEF & PORK - PAGES 9 - 10

HANDLE
Anti-slip and ergonomically designed handles ranging in grip texture and feel to match your preferred fit.

BLADE
DEXSTEEL®

SAFTEY FEATURES
Safety tip option available on select items.

USAGE
Popular boning knives for beef & pork industries.

S112-6PCP

SANI-SAFE® SERIES - BEEF, PORK, POULTRY & FISH - PAGES 11 - 13

HANDLE
Durable handle with textured, slip-resistant, easy-to-clean polypropylene that's made of 100% recycled material.

BLADE
DEXSTEEL®

SAFETY FEATURES
Slip-resistant grip and protective finger guards.

USAGE
Popular series in the beef and pork industries for deboning, breaking, and skinning.

24053B

SOFGRIP® SERIES - BEEF & POULTRY - PAGE 14

HANDLE
Soft, non-slip, comfort-first grip.

BLADE
DEXSTEEL®

SAFTEY FEATURES
The ultra-soft handle is designed to reduce stress on the wrist that can cause fatigue and injury.

USAGE
Breaking knife is widely used in the beef industry.

1377PCP

TRADITIONAL® SERIES - BEEF, PORK & FISH - PAGES 15 - 16

HANDLE
Natural wood secured by brass rivets for a classic look and feel.

BLADE
High-carbon steel that's easily restored.

USAGE
Boning, fillet, skinning.

42043

HOOK SERIES - BEEF & PORK - PAGES 17 - 19

HANDLE
Ergonomic, textured, slip-resistant, ideal for smaller hands & easy-to-clean.

BLADE
Stainless steel

SAFTEY FEATURES
Tapered design to reduce fatigue in hand muscles with orange handles for increased visibility.

USAGE
Designed for heavy-duty usage across industries.

ERGONOMIC POULTRY

SMALL BUT MIGHTY
POULTRY

When it comes to processing poultry, nothing impacts your day like your knife's performance. Designed specifically to precisely cut poultry, these lightweight and efficient knives stay sharp so you can keep at it. Intended for non-stop professional use, the Ergonomic Poultry line will continue working in tough conditions without sacrificing comfort or control.

2 ½" Wide Clip Point Knives

TENDER / SHOULDER / TRIM

11253 EP151WHG-2 ½ CPT
11253B EP151WHGB-2 ½ CPT

3 ¼" Clip Point Knives

DEBONING

11193 EP152HG
11193B EP152HGB

WIDE DEBONING

11423 EP152WHG-3¼ CPT
11423B EP152WHGB-3¼ CPT

3 ¾" Clip Point Knives

3° DROP POINT DEBONING

11203 EP1533/4-3°DP
11203B EP1533/4-3°DPB

CLIP POINT UTILITY / DEBONING

11393 EP154-3 ¾ CPT

4 ¼" Clip Point Knife

UTILITY / DEBONING

11443 EP154-4 ¼CPT

6" Safety Tip Knives

BONER

11403 EP156HG-ST
11403B EP156HGB-ST

CURVED, SEMI-FLEX BONER

11623 EP131-6ST
11623B EP131-6STB

2 ½” Deboning Knives

TENDER / SHOULDER / TRIM

11183 EP151HG

11183B EP151HGB

3 ¼” Deboning Knives

WIDE CLIP POINT

11373 EP152WHG

11373B EP152WHGB

3 ¾” Deboning Knives

WIDE

11263 EP153 ¾WHG

11263B EP153 ¾WHGB

4 ½” Deboning Knives

UTILITY

11213 EP154HG

11213B EP154HGB

5” Deboning Knives

WIDE UTILITY

11223 EP155WHG

11223B EP155WHGB

5” Deboning Knives

CURVED FLEX

11273 EP131F-5

11273B EP131F-5B

CURVED, SEMI-FLEX

11283 EP131-5

6” Deboning Knives

HOLLOW GROUND

11233 EP156HG

11233B EP156HGB

WIDE STIFF

11243 EP136

11243B EP136B

PRO DEX:
PDM, PDC, PDB, PDU & PDS

DURABILTY MEETS PRECISON
BEEF & PORK

Don't let a slippery handle or a dull edge break your rhythm. All Pro Dex knives include an out-of-the-box sharp edge that is easily maintained. All Pro Dex handles are anti-slip and ergonomically focused. Choose the handle that best suits your preferred grip.

PDM

5 ¼" Lamb Skinner
27063 PDM12-5 ¼

8" Breaking Knife
26993 PDM132N-8

5" Curved Boning Knives
STIFF
27093 PDM131S-5

SEMI-FLEX
27003 PDM131-5
27243 PDM131-5ST Safety Tip

6" Curved Boning Knives
STIFF
27043 PDM131S-6

HOLLOW GROUND
27273 PDM156HG-ST Safety Tip

6" Curved Boning Knives
SEMI-FLEX
27023 PDM131-6
27283 PDM131-6ST Safety Tip

FLEXIBLE
27033 PDM131F-6

WIDE
26983 PDM136

BEEF SKINNER
27073 PDM12-6

SAFETY FIRST

Dexter patented safety tip design reduces potential poke injuries. Available in select Pro Dex and Ergonomic Poultry items.

PDC
(IMPORTED)

Curved, Semi-Flex Boning Knives

SEMI-FLEX

5” 27403 PDC131-5

SUPER-FLEX

5” 27423 PDC131SF-5

6” 27493 PDC131SF-6

PDB
(IMPORTED)

6” Curved Boning Knives

SEMI-FLEX

26843 PDB131-6

SUPER-FLEX

26833 PDB131SF-6

SUPER FLEX DESIGN ALLOWS FOR ADVANCED CUTS, INCREASING YIELD

8” Breaking Granton Edge Knife

27703 PDB132N-8GE

PDU

6” Curved, Super Flex Boning Knife

27173W PDU131SF-6 Small Spiral Handle

GET A GRIP...
SELECTION GUIDE

PDM
Reverse-hook finger guard for protection. Textured, slip resistant, non-porous handle eliminates fat barrier between handle and hand.

PDC
Soft, anti-slip, semi-ribbed and etched structure. Finger pad on the top of the handle for additional control. Color coded to indicate flex.

PDB
Soft handle, ribbed spiral pattern, slip resistant.

PDU
Soft handle, finger guard for protection, slip resistant. Color coded to indicate flex.

PDS
Soft, high-definition ribbed handle texture and finger guard for protection.

PDS
(IMPORTED)

Flexible Curved Boning Knives

5” 27113 PDS131F-5

6” 27163 PDS131F-6ST Safety Tip

8” Breaking Knife, Large Handle

27193 PDS132N-8ST Safety Tip

SANI-SAFE®

MAKE THE MOST OF YOUR TIME
BEEF, PORK, POULTRY & FISH

Sani-Safe® knives help you optimize yield thanks to their best-in-class edges that are quick to resharpen; easy-to-clean, slip-resistant grips; and overall sanitary performance. The handles and packaging are made with 100% recycled plastic, making Sani-Safe® eco-friendly, but all business on the job.

Boning Knives

NARROW

5”	1503	S135N-PCP
6”	1563	S136N-PCP

WIDE

6”	1523	S136PCP

FLEXIBLE

5”	1513	S135F-PCP
6”	1543	S136F-PCP

STIFF

6”	2473	S116-6

Hollow Ground Boning Knives

4 ½”	1143	S154HG-PCP
6”	1173	S156HG-PCP

Curved Boning Knives

6”	1613	S116-6MO

NARROW

5”	1463	S131-5
6”	1493	S131-6PCP

FLEXIBLE

5”	1473	S131F-5
6”	1483	S131F-6PCP

Stiff Heading Knife

7 ½”	4053	S114H

Poultry Sticker

3”	11043	S128

Poultry Pinner

2 ½”	11073	S130

Fillet Knives

7”	10203	S133-7PCP
8”	10213	S133-8PCP
9”	10243	S133-9PCP

WIDE

8”	10223	S138PCP

Butcher Knives

6”	4123	S112-6PCP
8”	4133	S112-8PCP
10”	4103	S112-10PCP
12”	4113	S112-12PCP

DESIGNED FOR IMPROVED ERGONOMICS WITH TABLE TRIMMING

Stiff Heading Knife With Safety Tip

7 ½” 4233 S114HB-ST

Flex Trimming Knife With Safety Tip

7 ½” 4193 S114F-ST

Narrow Breaking Knives

8”	5523	S132N-8 (Available in Colors, Ask Your Rep)
10”	5493	S132N-10PCP (Not vailable with Dex-Data)

Cimeter Steak Knives

10”	5533	S132-10PCP
12”	5543	S132-12PCP

CRAFTED WITH ECOgrip®

WE HAVE A HANDLE ON SUSTAINABILITY®

SANI-SAFE handles are made with 100% recycled material and packaged in recyclable PETE plastic and card materials.

SANI-SAFE® CONTINUED

Sheep Skinner
5 ¼" 6143 SL12-5 1/4

Beef Skinner
6" 6553 S12-6MO

Skinning Knife
6" 6123 SB12-6

7" Stainless Cleaver
8253 S5387PCP

Limelite Knives
FLEXIBLE CURVED BONING
5" 3203 C131F-5
6" 3223 C131F-6

FORWARD RIGHT ANGLE
3293 C136-18°

SIZED FOR ALL HANDS, ST/STP HANDLES ARE DESIGNED TO PERFORM WELL IN SLIPPERY CONDITIONS WITH PROTECTIVE HANDWEAR.

Vent Knife
3 ½" 26313 STP153HG

Utility / Deboning Knives
4 ½" 26323 STP154HG

WIDE
5" 26333 STP155WHG

HOLLOW GROUND
6" 26343 STP156HG

WIDE STIFF
6" 26373 STP136

Curved Boning Knife
STIFF
6" 26043 ST131S-6

Beef Skinner
6" 26173 STS12-6

Lamb Skinner
5 ¼" 26183 STS12-51/4

SOFGRIP®

SHARPER COMFORT
BEEF & POULTRY

True to its name, you know exactly what you're getting with the SOFGRIP® series. It features a soft, non-slip, comfort-first grip designed to reduce stress on the wrist that can cause fatigue and injury. The blades are made from proprietary DexSteel® and are individually machine-ground with an edge geometry made for long-lasting performance. In a demanding job, SOFGRIP® knives deliver again and again and again. And again.

Wide Clip Point Tender / Shoulder / Trim Knife
3 ¼" 11023 P152WHG-31/4CPT

3 ¼" Clip Point Deboning Knife
11103 P152HG

3 ¾" Wide Deboning Knife
11053 P153 ¾ WHG

3 ½" Vent Knife
11113 P153HG

4 ½" Utility / Deboning Knife
11123 P154HG

5" Curved Stiff Boning Knife
11093 P131-5

5" Wide Utility / Deboning Knife
11133 P155WHG

5" Curved, Narrow Semi-flex Boning Knife
11509 P131N-5HG

6" Hollow Ground Deboning Knife
11143 P156HG

8" Breaking Knives
24053B SG132N-8BST Safety Tip
24573B SG132N-8GEB Granton Edge

Cimeter Steak Knives
10" 24073 SG132-10-PCP
10" 24073B SG132-10B-PCP

TRADITIONAL®

A LEGACY OF CLEAN CUTS
BEEF, PORK & FISH

The look, feel and performance of the Traditional® series has long been appreciated by processing professionals. Since the early 1800s, as a matter of fact. Each handle is made from natural wood and is secured by brass compression rivets to an American steel blade. It's classic. And we see little reason to change that now.

Boning Knives

NARROW

6"	1350	S13G6NR-PCP
6"	2070	1376N

Boning Knives

WIDE

5"	1660	1375PCP
6"	1880	1376PCP
6"	1930	1376R
7"	2130	1377PCP
8"	2150	1378PCP

Fillet Knives

8"	10893	2333-8PCP
9"	10903	2333-9PCP

Boning Knives

STIFF NARROW

6"	1355	22345-6N

SEMI STIFF CURVED

6"	1445	12741-6

FLEXIBLE CURVED

6"	1455	12741-6F

STIFF

6"	2661	1012G-6
6"	2821	2316-6

Butcher Knives

6” 4351 012-6BU
8” 4691 012G-8BU
8” 4451 012-8BU
12” 4641 012-12BU

Sheep Skinning Knife

5 ¼” 6375 41842-51/4

Beef Skinner

6” 6325 41842-6

Skinning Knives

5” 6211 012-5SK
6” 6221 012-6SK
6” 6321 012G-6

Fish Knives

4 ½” 10311 2212
4 ½” 10030 1674
5” 10411 4215

Cleaver

7” 8070 5387

Stainless Heavy-duty Cleavers - Imported

7” 8220 S5287
8” 8230 S5288
9” 8240 S5289

HOOKS

TO THE POINT
BEEF & PORK

Manufactured from 1/4" stainless steel and hardened to a spring temper. Durable handles of textured, slip-resistant, easy-to-clean polypropylene provide a comfortable, anti-slip grip. Proudly made in the USA.

Node Hooks

STRAIGHT

5½" 42018 T309 PLAS

WITH BEND

5½" 42019 T310 PLAS

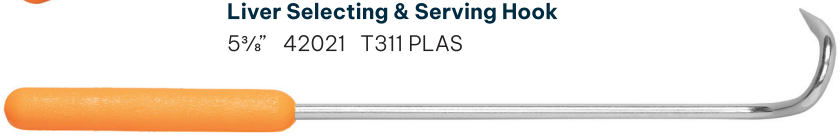
Open Grip Hook

CENTER PULL

¼" dia., 4½" 42060 T323 PGPC

Liver Selecting & Serving Hook

5⅜" 42021 T311 PLAS

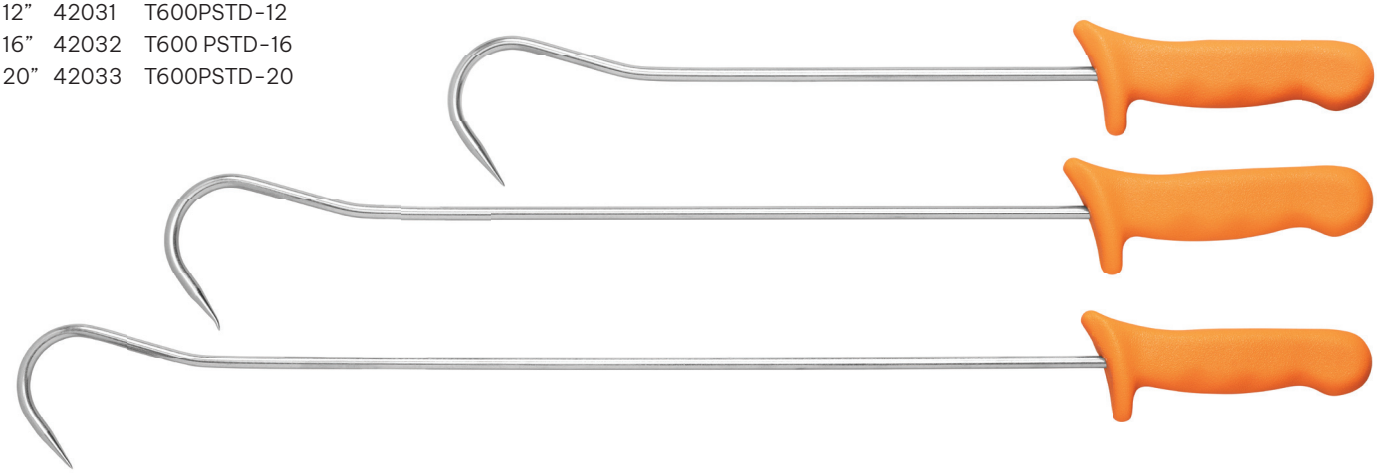


Node Hook - Imported

6" 9173 Node Hook

Selecting Hooks

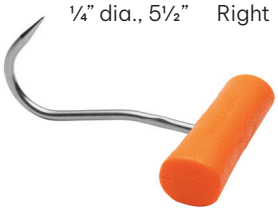
12" 42031 T600PSTD-12
16" 42032 T600 PSTD-16
20" 42033 T600PSTD-20



Hammer Handle Hooks

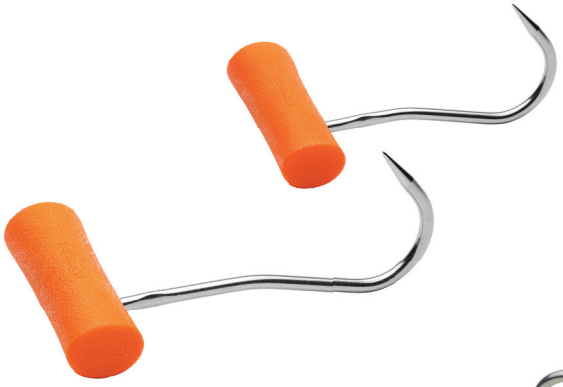
CENTER PULL

¼" dia., 4"	Left	42038	T325 PLHC
¼" dia., 4"	Right	42040	T325 PRHC
¼" dia., 5½"	Right	42046	T326 PRHC



OFFSET

¼" dia., 4"	Left	42037	T325 PLHO
¼" dia., 5½"	Left	42043	T326 PLHO
¼" dia., 4"	Right	42039	T325 PRHO
¼" dia., 5½"	Right	42045	T326 PRHO



OFFSET EXTRA LARGE

¼" dia., 4"	Left	42111	T325LGLO
¼" dia., 5½"	Left	42115	T326LGLO

RFID SCANNING AND HOOK TRACKING IS AVAILABLE ON SELECT HOOKS. PLEASE REVIEW WITH YOUR DEXTER CONTACT FOR MORE INFO.

Round Handle Hooks

CENTER PULL

¼" dia., 4"	42051	T325 PCTR
¼" dia., 5½"	42054	T326 PCTR

LEFT HAND

¼" dia., 4"	42052	T325 PLHR

RIGHT HAND

¼" dia., 4"	42053	T325 PRHR
¼" dia., 5½"	42056	T326 PRHR

HOOKS CONTINUED

Hooks

CENTER PULL

13/64" dia., 3 3/8"	42061	T324 PGPC
1/4" dia., 4"	42064	T325 PGPC
1/4" dia., 5 1/2"	42067	T326 PGPC

Flat Handle Hooks

13/64" dia., 3 3/8"	42002	T324 PLAS
1/4" dia., 4"	42003	T325 PLAS
1/4" dia., 5 1/2"	42004	T326 PLAS

Offset Hooks

1/4" dia., 5 1/2"	Right	42069	T326 PGPR
13/64" dia., 3 3/8"	Right	42063	T324 PGPR
1/4" dia., 4"	Left	42065	T325 PGPL

Flat Handle Hook

OPEN GRIP

1/4" dia., 4 1/2" 42001 T323 FLAT

Ribbed Handle Hook

OPEN GRIP

1/4" dia., 4 1/2" 42050 T323 PLAS

ACCESSORIES

NEVER A DULL MOMENT
POULTRY, BEEF, PORK & FISH

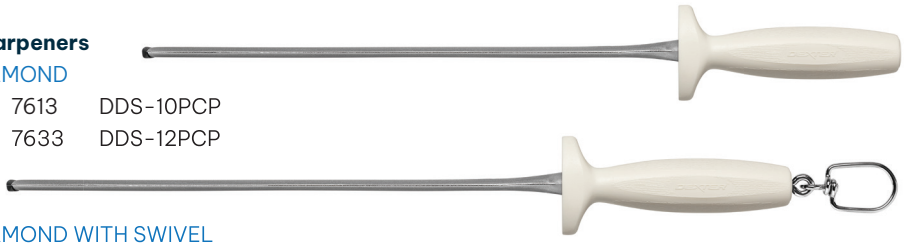
Keep your knives sharp and your employees safe with the appropriate sharpening device. Trusted and dependable, Dexter's sharpening tools will help maintain your edges and extend usability. All steels include a tapered point and finger guard for easy and safe usage.

STEELS & SHARPENERS

Sharpeners

DIAMOND

10"	7613	DDS-10PCP
12"	7633	DDS-12PCP



DIAMOND WITH SWIVEL

10"	7603	DDS-10S-PCP
12"	7623	DDS-12S-PCP

PULL THROUGH

7750	DMS2200

Kitchen Shear - Imported

25353 SGS01B-CP

Cut Resistant Gloves

82003	SSG1-S-PCP	Small
82013	SSG1-M-PCP	Medium
82023	SSG1-L-PCP	Large
82023	SSG1-X-PCP	X-Large

ANTIMICROBIAL FIBERS AND OFFERS LEVEL A7 CUT PROTECTION

Stainless Steel Mesh Gloves

82153 SSG2-M-PCP Medium

Steels

NO WORK

10"	7830	NWSC-10	Coarse
10"	7840	NWSR-10	Rough
10"	7820	NWSS-10	Smooth

SMOOTH BUTCHER

10"	7313	12SB-10
12"	7323	12SB-12

BUTCHER

10"	7353	1012B
12"	7373	1212B
14"	7393	1412B

ROSS-1®

WHY ARE SHARP KNIVES IMPORTANT?

A dull knife leads to injuries, employee turnover, and inefficiencies. A sharp knife improves employee safety, product yields, and productivity.

SHARPENS WIDE RANGE OF KNIVES

ROSS-1 effectively sharpens most knives used in beef and pork processing plants. Ranging from 3" poultry knives to 14" cimeter knives, and everything in between. In addition to supporting various knife lengths and styles, ROSS-1 can be calibrated to apply specific edge angles to meet cutting needs.

2 KNIVES PER MINUTE

Increase your daily knives sharpened without sacrificing quality. Reduce your knife room labor by allowing ROSS-1 to sharpen throughout the day to maximize cutting efficiencies while producing consistent Anago scores of 8.5+.

CUSTOM BLADE ANALYSIS

Each knife is scanned & measured by an advanced 3D profiling sensor. This precise measurement reduces the amount of steel removed from each knife- extending the life of the knife. In addition, a custom analysis ensures a sharpening specific to each blade profile.

AMERICAN MADE

Designed, manufactured, and supported from Massachusetts, ROSS-1 continues the Dexter pledge to deliver innovation through American manufacturing.

SPECIFICATIONS / REQUIREMENTS

Dimensions	8' (L) 6' (W) 7' (H)	**Electrical**	240-480V, 60A single phase
		Internet	Strong internet connection
Weight	4,500 lbs		
Air	80 PSI, 2CFM		

CUT TO THE CHASE

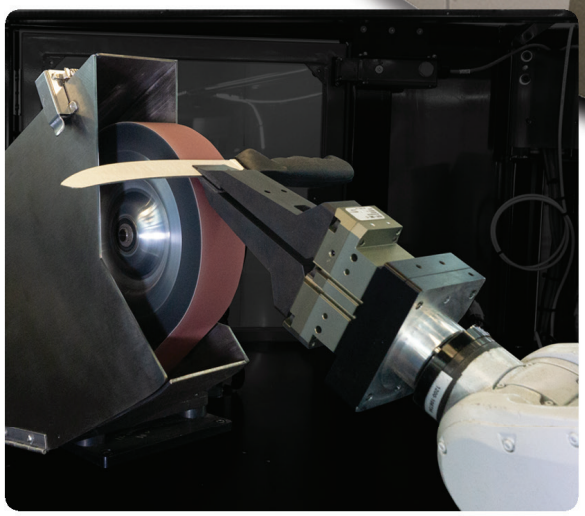
Built for ease of use and performance

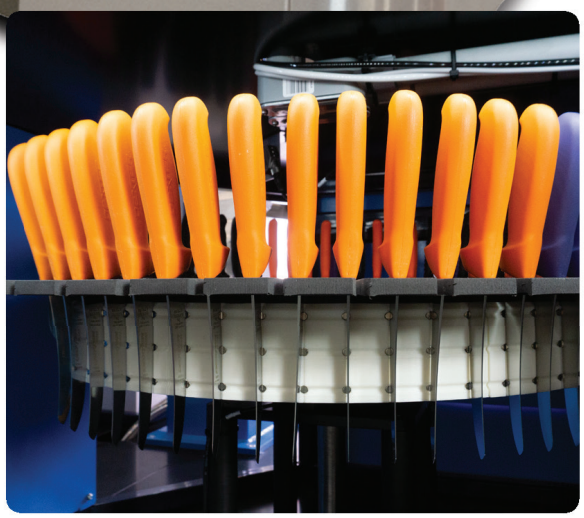
Sharpens 2 knives per minute

Ensure consistent Anago sharpness scores of 8.5+

104" (W) x 71" (D) x 75.6" (H) footprint

Proudly made in the USA, enabling availability of engineered parts, service and consultation





Let ROSS-1 help keep your
employees safe and your knives sharp.

EVERY CUT COUNTS

44 RIVER STREET
SOUTHBRIDGE, MA 01550
508-765-0201
DEXTER1818.COM

PDF | 07/25